

27. (Amended) A ready-to-use dough article, comprising:
a substantially gas-impermeable container;
dough disposed within the container, wherein the dough is storable without refrigeration,
comprising:
flour and sugar wherein the ratio of sugar to flour is in a range of about 0.0 to 0.75 to 1,
and an encapsulated leavening ingredient; and
an inert gas disposed within the container containing less than about 4% residual oxygen.
31. (Amended) A ready-to-use expanded dough article, comprising an elastic gluten based dough having a cellular network structure and a substantially gas-impermeable container within which the dough is sealed, made by a method comprising:
preparing a dry blend comprising flour and sugar wherein the ratio of sugar to flour is in a range of about 0.0 to 0.75 to 1,
preparing a wet blend;
mixing the wet blend and dry blend;
expanding the dough by injecting, mixing or blending an inert gas into the dough to form an expanded dough comprising a cellular structure;
transferring the expanded dough to the container; and sealing the container, and storing the dough sealed in the container without refrigeration.

REMARKS

Applicant has carefully reviewed and considered the Office Action mailed on October 21, 2002, and the references cited therewith.

Claims 1, 7, 27 and 31 have been amended; as a result, claims 1-9, 11-15 and 27-35 are now pending in this application.